

# Montana Chef Competition 2005

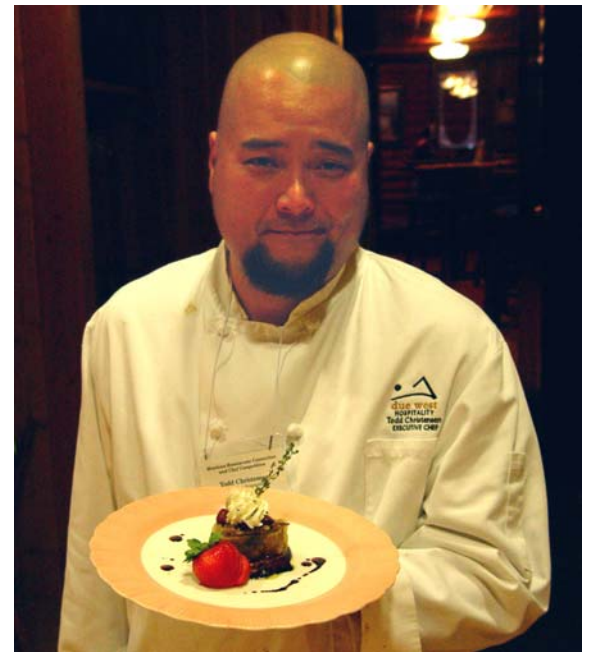
## Culinary Excellence Award

### Silver Class: Appetizer

**Recipe Name:** Wild Mushroom and Duck Strudel “Sundae”

**Chef:** Executive Chef Todd Christensen

**Restaurant:** Due West Hospitality



#### **Chef Profile:**

Todd Christensen, Executive Chef of Due West Hospitality, 1111 Research Dr., Livingston, received a Silver Class award in the Culinary Excellence Award program held recently at Buck's T-4 Lodge in Big Sky.

Christensen has been at Due West Hospitality for five years. His Silver Class award was in the Appetizer category for a creation titled *Wild Mushroom and Duck Strudel "Sundae"*. (See recipe.)

His advice to aspiring cooks: "Make sure to get a good quality phyllo dough that is properly thawed in the fridge overnight. Duck legs can be confited up to three days prior and shredded. Make sure that you use a good quality balsamic for syrup and firm but ripe strawberries."

**Yield:** 6 portions

**Montana Products:** [Garden City Fungi](#) – mushrooms, [On Thyme Gourmet](#) – herbs, Wild Bee Honey – honey, [Amaltheia Dairy LLC](#) – goat cream

#### **Ingredients**

#### **Amount**

Confit duck leg, shredded	1.5 lbs.
<a href="#">Garden City Fungi</a> Assorted mushrooms, morel, portabello, oyster	1.5 lbs.
Shallot, minced	2 each
Garlic, minced	2 cloves
<a href="#">On Thyme Gourmet</a> Assorted herbs, Italian parsley, thyme, tarragon, chopped	3 oz.
Black pepper Boursin cheese	12 oz.
Mascarpone	4 oz.
Phyllo dough	12 sheets
Clarified butter	1 cup
White truffle oil	¼ cup
Porcini powder	½ cup
Foie Gras	6-4 pieces
Salt and pepper	To taste

**Method:**

1. Sauté mushrooms with shallot, garlic and herbs. Add duck leg and let cook on medium heat for 2-3 minutes. Remove from heat and add cheeses.
2. *Phyllo dough*: brush each piece of phyllo dough with clarified butter/white truffle oil blend. Sprinkle each with porcini powder and repeat 2 times.
3. Spread filling to cover Phyllo by 2/3 and roll strudel style. Bake in 350-degree oven for 15-20 minutes. Let rest for 5 minutes before serving.
4. Just prior to serving salt and pepper foie gras and sear

<i><b>Strawberry Sauce</b></i>	
<i>Ingredients:</i>	<i>Amount:</i>
7-9 year old Balsamic vinegar	4 cups
Strawberries, quartered	1-2 cups
Tahitian vanilla bean	1 each

**Method:**

1. Reduce balsamic vinegar with vanilla bean about 2/3 over medium heat.
2. Remove vanilla bean and add strawberries and reduce to ¾ of overall consistency.
3. Remove from heat and let stand at room temperature.

<i><b>Black Truffle Whipped Cream</b></i>	
<i>Ingredients:</i>	<i>Amount:</i>
<a href="#">Amaltheia Dairy LLC</a> Goat cream	1 Cup
Wild Bee Honey	2 oz
Black truffle shavings	4 oz
Salt and white pepper	To taste

**Method:**

1. Whip cream with honey.
2. Gently fold in truffle shavings and season

**Presentation / Plating Notes:**

1. Foie Gras will be based with 3-2 oz pieces of strudel shingled on top.
2. Strawberry balsamic sauce will go on top then crowned with 3 roses of whipped goat cream.
3. Should look similar to a Sundae.

**Garnishes:** Garnish with fresh herbs and strawberry.